

SALMON QUICHES

These quick and easy delights will be the perfect entertainers for any party.

EASY	10MIN	20MIN	12

Ingredients

- 6 eggs
- Cooked salmon
- 1/2 cup Black & Gold grated cheddar cheese
- 3 sheets Black & Gold puff pastry, quartered

Instructions

1. Preheat oven to 180°C.
2. Lightly grease 12 patty-cake trays with cooking spray or melted butter.
3. In a bowl, whisk the eggs, then add salmon and cheese, and season with sea salt and cracked pepper and mix to combine.
4. Using an egg ring, cut circles out of the defrosted puff pastry and place into the greased patty cake trays.
5. Evenly spoon the mixture across the pastry cases.
6. Bake for 20 minutes or until golden brown.